

# The Immaculate

## RESERVE

CABERNET SAUVIGNON  
2021

### ANALYSIS

Alcohol	: 13°
TA	: 6,2 g/L
pH	: 3,60 g/L



Origin of the grape:  
Vineyards located in the central valley.

### Climate:

Sub-humid Mediterranean climate with average annual rainfall of 700 mm, concentrated in the winter months. The summer is dry with hot days and cold nights, with temperature differences between day and night of 18°C to 20°C. Temperatures are influenced by the winds from the Andes mountains.

### Soil:

Stony soils of alluvial and colluvial origin.

### Vineyard management:

The plantation has a density of 5,000 plants/hectare, with a trellis system and mixed pruning. Shoot thinning in spring and early summer; manual leaf removal in mid-January to increase grape exposure.

### Variety:

100% Cabernet Sauvignon

### Winemaking:

The grapes, previously selected, destemmed, and gently crushed, were cooled to about 11°C using a heat exchanger and transferred to stainless steel tanks. The wine was kept in pre-fermentation maceration at low temperature for 72 hours to increase aromatic and color extraction. Alcoholic fermentation was carried out by selected yeasts at temperatures between 25°C and 28°C. During fermentation, there were 3 daily pump-overs, ending with a post-fermentation maceration of about 1 week. Subsequently, natural malolactic fermentation took place. 50% of this wine was aged in French oak barrels for 10 months. After blending with different components, it was clarified with natural clarifiers, filtered, cold stabilized, and bottled. It remained stored in the cellar for a minimum of 4 months before being released to the market.

### TASTING NOTES:

The Immaculate Cabernet Sauvignon enchants with aromas of currants, blackberries, and wild herbs, complemented by delicate oak nuances. Its palate presents a perfectly balanced ripe fruit and beautiful oak, delivering a harmonious experience. With each sip, this wine exudes elegance and finesse, epitomizing the pinnacle of craftsmanship. The Immaculate Cabernet Sauvignon is a testament to the artistry of winemaking, offering a sublime expression of the vineyard's terroir and the winemaker's skill.



### WINE & FOOD:

Pair with beef, lamb, and spicy pork dishes. Also, try it with full-flavored cheeses such as Roquefort, Brie, Camembert, Muenster, Gruyere, and blue-veined varieties. This wine complements dishes like lamb chops, roast beef, and veal chops exceptionally well. We recommend serving it at 18°C for optimal enjoyment.

